



PADERNO^{TM/MC}

User Manual 6-QUART PROGRAMMABLE SLOW COOKER

Model No. SCK010

Product No. 043-5265-8



Product No. 043-5265-8

The Paderno™ 6-quart Programmable Slow Cooker is the perfect size for family meals. The programmable time and temperature settings allow for convenient and optimal cooking performance. Prepare delicious meals with minimal effort, and keep them warm until you're ready to enjoy!

Table of Contents

| | |
|-------------------------------|----|
| IMPORTANT SAFETY INSTRUCTIONS | 4 |
| Technical Information | 7 |
| Using Your Slow Cooker | 9 |
| Cleaning and Maintenance | 14 |
| Our Guarantee | 16 |

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

IMPORTANT SAFEGUARDS

- | | |
|---|--|
| <ul style="list-style-type: none">1. Please read the instructions carefully before using any appliance.2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.3. Incorrect operation and improper use can damage the appliance and cause injury to the user.4. The appliance is intended for household use only. Commercial use invalidates the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.5. Avoid any contact with moving parts.6. Close supervision is required when any appliance is used near or by children or invalids.7. DO NOT operate any appliance with a damaged cord or plug.8. DO NOT use the appliance if it has been dropped or damaged in any way. In case of damage, refer to the "Our Guarantee" section regarding the product's warranty. The appliance should not be repaired or opened by an unlicensed person.9. To reduce the risk of electric shock, DO NOT immerse or expose the base, plug or the power cord in water or any other liquid. Never immerse the full unit in water or any other liquid for cleaning purposes. | <ul style="list-style-type: none">10. Remove the plug from the socket by gripping the plug. DO NOT pull on the cord to disconnect the appliance from the power supply.11. Always unplug the unit when not in use, before cleaning or when adding or removing parts.12. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.13. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.14. DO NOT let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.15. DO NOT allow the cord to touch hot surfaces and DO NOT place on or near a hot gas or electric burner or in a heated oven.16. DO NOT use the appliance on a gas or electric cooking top or over or near an open flame.17. This appliance is not suitable for outdoor use. DO NOT use this appliance for anything other than its intended use.18. DO NOT carry the appliance by the power cord. |
|---|--|

19. DO NOT leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
20. Always operate the appliance on a smooth, even, stable, heat-resistant surface. DO NOT place the unit on a hot surface.
21. DO NOT use the slow cooker to re-heat food that has already been cooked.
22. Do not pre-heat the slow cooker when empty.
23. Dried beans (e.g. red kidney beans) must be boiled for at least 10 minutes before being added to the slow cooker. They're poisonous if eaten raw or undercooked.
24. DO NOT touch hot surfaces (including the outside of the slow cooker). Use the handles and lid knob, and wear oven mitts.
25. Keep clear of steam being released from the vent in the lid, and the edge of the lid.
26. DO NOT touch internal surfaces until the slow cooker has cooled down fully.
27. During operation, leave a clear space of at least 5 cm (2 inches) all round the slow cooker.
28. Ensure that the switch is in the "Off" position after each use.
29. Unplug the slow cooker when not in use, before moving, or cleaning.
30. Let the slow cooker cool down fully before cleaning or storing away.
31. DO NOT try to cook in the slow cooker without using the enamel crock.
32. DO NOT cover the slow cooker or put anything on top of it while in use.
33. DO NOT use the slow cooker near or below curtains or other combustible materials.
34. DO NOT put a hot crock on a cold surface, or in cold water, as it may crack.
35. DO NOT put cold water into a hot enamel crock, or hot water into a cold crock, as it may crack.
36. DO NOT use the crock with any appliance (oven, stovetop, microwave oven, etc.) other than the slow cooker.
37. DO NOT use the slow cooker for any purpose other than that described in these instructions.
38. DO NOT connect this slow cooker to an external timer or remote control system.
39. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorized personnel.
40. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- 41. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- 42. CAUTION: Risk of Electric Shock. Cook only in removable enamel crock.
- 43. Intended for countertop use only.
- 44. DO NOT plug into an outlet below a countertop.
- 45. WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- 46. In case of technical problems, turn off the slow cooker and unplug it. DO NOT attempt to repair it yourself. The appliance should not be repaired or opened by an unlicensed person. Failure to comply with the above mentioned precautions and instructions, could affect the safe operation of this machine. Refer to the “Our Guarantee” section regarding the product’s warranty before returning the appliance to the point of purchase.

**FOR HOUSEHOLD
USE ONLY**

**SAVE THESE
INSTRUCTIONS**

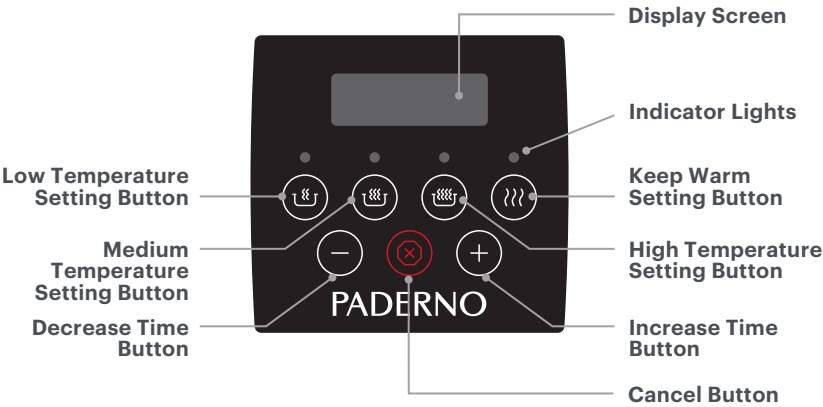
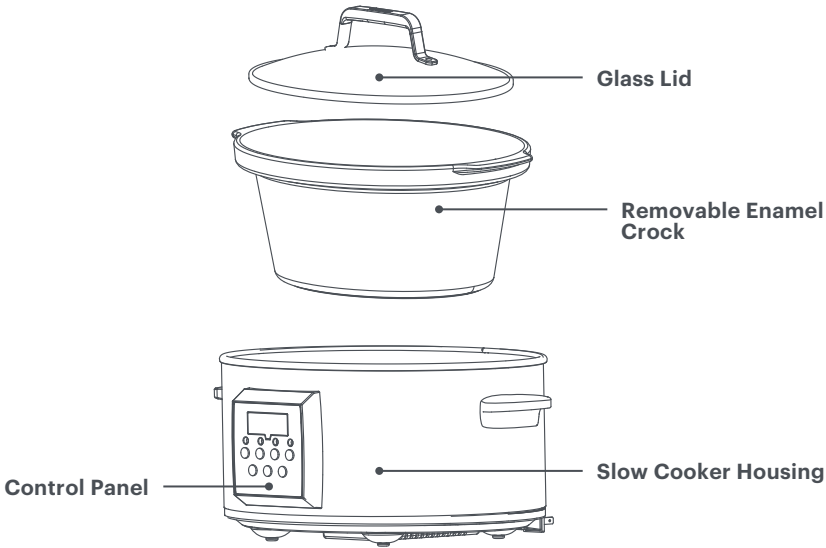
Technical Information

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT modify the plug in any way.

Slow Cooker Features

- 120V 260W
- 6 quarts (5.7 litres) crock capacity
- Modern oval crock design
- Black stainless steel exterior
- 4 temperature settings:
Low, Medium, High and Keep Warm
- Enjoy home-cooked meals even with a busy lifestyle
- Gentle cooking action retains more nutrients and flavours
- Easily tenderizes tougher cuts of meat
- Perfect for soups, casseroles, stews, roasts, curries, rice, desserts and more
- Removable enamel crock for serving at the table
- Dishwasher safe enamel crock and glass lid
- Clear glass lid for easy viewing
- Non-slip rubber feet
- Digital control with adjustable time and programmable delay timer



Introduction to Using Your Slow Cooker

Due to the unique “wrap-around side” heating element, low cooking temperatures and long cooking times, slow cooking cannot be compared to oven or frying pan cooking. Slow cooking is cooking at a very low temperature, just below boiling point. Since liquids do not boil there is little, if any steam and no evaporation, foods do not stick and virtually no stirring is required.

- On the Low Temperature Setting, the slow cooker can operate all day and night if required.
- When set to the High Temperature Setting, it is very much like a covered pot on the stove. Foods will cook in half the time required for Low.

Preparing Meals in Advance

Prepare a recipe in advance the night before in the removable enamel crock and store it, covered in the refrigerator.

Do not put frozen food into the slow cooker. All food must be fully thawed.

When you are ready to cook, transfer the enamel crock to the slow cooker.

Important: The cooking vessel within the slow cooker is enamel and it will not withstand the shock of sudden temperature changes. Do not place any frozen or very cold foods, or store in the refrigerator if the enamel crock has been pre-heated or is hot to the touch. The enamel crock is not suitable for storing foods in the freezer.

Calculating Cooking Time

Decide when you want to eat and when you want to start cooking. If you want to eat at 6p.m., and you need to start cooking at 8a.m., find a recipe that takes 8-10 hours. If you're slow cooking at the low temperature setting, an extra hour or so at the end of the cooking time does not make much difference, as long as there's sufficient cooking liquid to prevent the food from drying out or burning.

Cutting Vegetables

An unusual characteristic of slow-cooking is that most vegetables, depending on their age, generally cook slower than most meats. Most vegetables should be cut into small pieces, or at least quartered and placed near the sides, or close to the bottom of the slow cooker. Carrots should be peeled and placed where they will be completely covered with liquid.

Using Spices

Meats will pick up flavours from the vegetables that they are cooked with. This might give you more flavour than you are used to. You can reduce quantities of vegetables, such as onions and carrots, if desired, to suit your personal taste. The same applies to fresh spices; a little goes a long way in the slow cooker. Meats, especially cubed for a stew, if not browned first, should be cleaned and carefully wiped to remove particles normally disposed of during browning to ensure the best flavour, before cooking.

Before First Use

1. Unpack and remove all parts and packaging material from the carton.

2. DO NOT plug the power cord into the power supply outlet before reading these instructions.

3. Wash the crock and lid in warm, soapy water. Rinse and dry thoroughly.

4. Place the slow cooker on a level, dry surface. Place the crock in the slow cooker housing. Add 2 cups (500 mL) of water into the crock.

5. Cover with lid and plug cord into wall outlet, follow the instructions in the “Operating Instructions” section and allow the unit to cook on high for 30 minutes.

6. Once the time has elapsed, unplug the slow cooker and allow it to cool. Then remove the crock and discard the water.

7. Rinse crock and lid. Dry thoroughly.
2. Always use oven mitts when handling the hot crock.

3. DO NOT place a hot enamel crock on a counter. Use a heat-resistant trivet if possible.

4. DO NOT place a hot enamel crock or lid in a sink or on cold, wet surfaces.

5. DO NOT use the enamel crock to cook popcorn, caramelize sugar or make candy.

6. DO NOT use abrasive cleansers or scouring pads or any object that could scratch the crock or lid.

7. DO NOT repair or use if any parts are chipped, cracked or broken.

8. DO NOT use the glass lid in any type of oven.

9. Use only wooden or plastic utensils, metal utensils can scratch or mark the crock.

10. DO NOT allow the crock to stand in water for an extended period of time, heating the crock after soaking may cause the surface to crack.

11. DO NOT subject the crock to sudden temperature changes such as moving it from the refrigerator directly into the oven or immersing it in water when it is hot.

12. DO NOT fill the crock to the brim.
- NOTE:** DO NOT use harsh detergents or abrasive cleansers on any parts of the appliance.

DO NOT immerse the housing or power cord and plug in water or any other liquid.
- Using the Enamel Crock**

- To prevent damage to the crock:

1. Always handle with care as the crock is breakable.

13. DO NOT add cold water to a hot crock.
14. DO NOT place the crock in contact with direct intense heat such as on a range burner or under a broiler element.
15. DO NOT heat the crock when it is empty.

Operating Instructions

This slow cooker has a volume of 6 quarts (5.7 litres). Do not fill liquids to the brim of the crock; leave a minimum of 0.5 cm (1/4") between the rim where the lid sits and the top of the liquid.

1. Prepare the food in accordance with the recipe.
2. Place the slow cooker on a stable, level, heat-resistant surface.
3. Plug the slow cooker into a wall socket and turn the slow cooker on.
4. When turned on, the Display Screen will illuminate and display "00:00", as shown in Fig. 4.



Fig. 4

5. Select the desired temperature setting by pressing one of the buttons: Low, Medium, High or Keep Warm. The Indicator Light above the button you press will illuminate. The Slow Cooker will beep and automatically start 5 seconds after the temperature

setting has been selected. Each temperature setting has a pre-set default time, shown in Fig. 5.

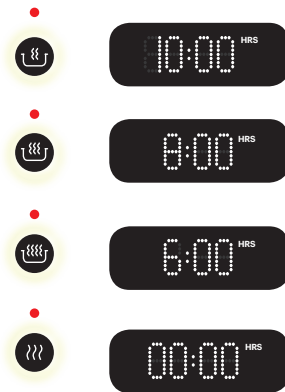


Fig. 5

6. User may change the time and temperature during the cooking process. Press the Decrease or Increase Time buttons (shown in Fig. 6) to adjust the cooking time. The time changes in 30 minute intervals. To change the temperature setting, press the desired temperature button.



Fig. 6

7. The time on the display screen begins counting down once the timer has been set (shown in Fig. 7) when using the Low, Medium or High temperature settings.

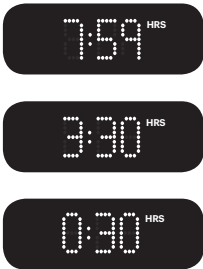


Fig. 7

8. The time on the display screen begins counting up when using the Keep Warm setting, shown in Fig. 8.

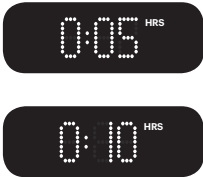


Fig. 8

9. Press the Cancel button (shown in Fig. 9) to stop the cooking process. Press the desired temperature setting to begin the process again.



Fig. 9

10. "00:00" will appear on the display screen when the cooking process is completed, shown in Fig. 10. An alert will sound.



Fig. 10

11. Once the cooking process is done, the slow cooker will automatically turn on the "Keep Warm" function and the indicator light will illuminate. The time will begin to count-up on the display screen (shown in Fig. 11) until the user presses the Cancel button, changes the temperature setting, or unplugs the slow cooker. The Keep Warm setting will automatically turn off after 6 hours.



Fig. 11

12. Unplug the slow cooker when cooking is done.
13. Using oven mitts, remove the lid, and set it down on a heat-proof surface, such as a trivet.
14. You may use oven mitts to lift the crock out of the housing, but take care as it could weigh as much as 7 kg (15 lb) when filled with food.
15. It is best to leave the crock in the slow cooker housing, and ladle the food from the crock into serving dishes or plates.
16. DO NOT carry the crock in the slow cooker housing; the trailing cord may catch on something and cause spilling.

Troubleshooting

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly.
- That the slow cooker is plugged into the power supply.
- That the main power supply is ON.
- That the plug is firmly in the power outlet.

Cleaning and Maintenance

1. Unplug the slow cooker from the wall socket (switch the socket off first, if possible).
 2. Using oven mitts, remove the lid and the crock and put them on a heat-proof surface.
 3. Cleaning can be made much easier if you remove all the cooked food from the crock as soon as it is cooked, and then fill the crock with warm water to soak.
 4. If you do not intend to wash the crock right away, fill it with warm water, otherwise residual heat may bake food debris on to the crock, making its removal more difficult.
 5. DO NOT immerse the entire crock in water. The base of the crock is porous and may absorb water, which may then cause it to crack when heated.
 6. Wash the lid and crock in hot soapy water, using a cloth or sponge, then rinse and dry thoroughly. Do not use scouring pads.
 7. DO NOT use bleach or other abrasive substances or solvents as they can be damaging to the finish.
 8. You may wash the crock and lid in a dishwasher, but the harsh environment inside the dishwasher may affect the surface finish of the crock. Any damage should be cosmetic, and should not affect the functionality of the crock.
 9. To clean the slow cooker housing, wipe with a dry cloth. To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Dry with a clean, dry, soft cloth.
 10. Dry thoroughly before using the slow cooker or storing it away.
- DO NOT immerse the slow cooker housing in water or any other liquid.
- DO NOT wash the slow cooker housing in the dishwasher.
- DO NOT use harsh or abrasive cleanings, or scouring pads.

Storing Your Slow Cooker

- Unplug the unit from the wall outlet and clean all the parts as instructed on the previous page. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- DO NOT store the appliance while it is still wet or dirty.
- DO NOT wrap the power cord around the appliance.

Disposal of Appliance

DO NOT dispose of this product in household waste. Many parts of this product are recyclable. Dispose of as per the requirements of your local municipality.

Our Guarantee

If you experience any issues with your Paderno™ 6-quart Programmable Slow Cooker, please refer to the warranty terms below to determine the corrective course of action.

2-Year Limited Warranty

Padinox Inc. ("Paderno") has been fuelling your passion for cooking since 1979. This iconic Canadian brand gives you outstanding durability and performance, so you can concentrate on the important things, like what to make next.

That's why we stand by all our products! Starting from the date of purchase, Paderno warrants that your Kitchen Appliance is free from any manufacturing defects in materials or workmanship for a period of 2 years.

This warranty is only offered on Paderno appliances sold and used in Canada. The Paderno warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at Paderno's discretion.

The Paderno warranty does not apply to appliances that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with this Use and Care manual, attempts at repair, theft, use with unauthorized attachments or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by Paderno, are used. You may also arrange

for service after the warranty expires at an additional cost. **There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.**

CONTACT:

If you have any trouble with the product during the warranty period, please visit us online at **www.Paderno.com** or contact us at: **1-800-263-9768** or via email **customer.service@padinox.ca**

Padinox Inc. Toronto Canada M4P 2V8

A receipt indicating the purchase date is required for any claims, so please keep it in a safe place. We recommend that you register your product on our website **<https://www.paderno.com/pages/product-registration>**

Although greatly appreciated, the product registration is not required to activate any warranty and product registration does not eliminate the need for the original proof of purchase.



Cook. For life.

Valued by professional chefs and passionate home cooks alike, PADERNO™ offers an exceptional level of durability and performance guaranteed.

Connect with us at paderno.com to learn more and register your product.

For questions and concerns, please contact:
Customer.service@padinox.ca
1-800-263-9768